

# THE GLEICHEN CALL

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## LOCAL NEWS ITEMS OF THE TOWN AND DISTRICT

Mr. and Mrs. A. F. MacCallum are holidaying in Banff and Crowsnest.

Born to Mr. and Mrs. R. Cunningham, a girl.

Mr. and Mrs. Eugene Lester of Red Deer have been spending their vacation in Gleichen visiting relatives.

Saskatoon berries are now at their best. At many places along the river there are none, but there are plenty of them in abundance. The place to find them is in town.

Monday Jack Lester, the town engineer, assisted by Cam Evans with his tractor has been busy leveling the rough spots in the roads in town. These roads which had not been in existence for some weeks were a misery for car drivers. The drivers had to concentrate on his job and not admire the store windows and the girls on the street.

Mr. and Mrs. Bob Haskayne expect to leave for the mountains this fall for a well earned rest.

Mr. and Mrs. Elmer Bolinger and children have moved to the residence in town they purchased from Chas Thompson. Elmer thinks it is great fun moving since he cannot afford anything else.

In the 14th century when Venice imported sugar from the Orient it was so costly that only the wealthy could afford it.

Rapid progress is being made in the construction of the new high way east from Gleichen. Already the half known Taft Hill road has been cut down and regraded to standard width for paving. The construction outfit is now working from the foot of the hill toward the town. And Pauline and George Souter have the contract to be finishing the fences to permit the construction of the wide road.

Daniel Cochran who had been a resident at Eventide Home for more than five years died last Friday evening at the age of 82 years. He was born in Scotland and came to Gleichen in 1914.



By D. F. GRADNEY  
Liaison Executive for Service

L. B. THOMSON, Director, P.F.R.A.

The recent appointment of L. B. Thomson, Superintendent, Settling Camps, Director of Alberta's Farm Rehabilitation Administration, is one that should give encouragement to all farmers, technical agriculturists and agricultural organizations in Western Canada who realize with the development of a proper and effective soil conservation plan the future use of farming land in Western Canada.

Mr. Thomson is well known in farm and technical circles in Western Canada. For over 20 years he has been closely identified with the activities of the P.F.R.A. His work in the field of soil conservation and drought and soil erosion has been of the highest order. As such, most of Western Canada is well qualified by training, experience in ability to direct the future activities of the P.F.R.A.

His vast store of practical and technical knowledge on prairie soils and their potentialities, limitations and possibilities is an important asset in the development of a sound, permanent soil conservation and land use program for Canada. The results of the work of the P.F.R.A., under Mr. Thomson's leadership, will assume very great importance in the future economic life of Western Canada.

The main functions of the P.F.R.A. are, of course, the rehabilitation and improvement of prairie lands. This involves the conservation and proper utilization of our soil and water resources. It also includes, not only the preservation of the soil itself, however, but also the improvement of the soil through the use of mineral fertilizers, mineral fertilizers, efficient cropping methods, irrigation, drainage and flood control.

The Line Elevator Companies associated with this Department extend to Mr. L. B. Thomson and his excellent staff of agricultural experts, every success in all their P.F.R.A. undertakings.



Alan Mills, baritone singer and guitarist of Montreal whose Sunday song programs have won him a wide audience among the younger listeners. He sings on the CBC Trans-Canada network and with such song talents from Lubbock, Texas.

Funerary services were conducted late Saturday afternoon when relatives from Calgary were present. Majors E. A. Brundson and A. F. Parkinson officiated after which interment was made in Eventide cemetery.

Bud Lester and wife, who live in California spent a week or so in town visiting his parents, Mr. and Mrs. Jack Lester.

### MORE FOR A SHIRT?

With the improvement in Canada's U.S. dollar supply there is increasing expectation that Ottawa may soon be called to enlarge the present quota imports of cotton goods. The progressive robbery of imports is almost certain to include fruits and vegetables, but there are some who believe that it may involve almost anything else.

Imports of British Columbia are not likely to be restricted, but there is no room for anything anticipated here.

Some critics blame this on trifling, themselves, claiming that the United Kingdom exports seem too anxious to sell Canada high-priced fruits while our own products, the Canadian companies want middle and low priced cotton products. Those who take the view that British exports will not be able to meet their target say that the Canadian government will be forced to assist the United States in order to keep off the market.

It is difficult to understand how the Canadian government can want middle and low priced cotton products. Those who take the view that British exports will not be able to meet their target say that the Canadian government will be forced to assist the United States in order to keep off the market.

What ever happens, it would seem reasonable to conclude that Canadian agriculture, particularly in the prairies, this apparently is not the case. Instead of working day and night to help fill the domestic need, some Canadian textile mills are closing down for short periods because of lack of orders. Usually, when a mill closes down it is placed for full lines. This is not, however, many big buyers are playing cautious. They fear a fall in prices and do not want to negotiate with the smaller and independent mills.

The logic behind this reasoning is obscure. With prices of raw materials still rising, and with a foreseeable decline in wage levels, it is difficult to understand why producers can drop off in this time.

The town is now calling upon all owners of dogs to get bony and buy a license for their animal. According to the number of dogs on the streets these days quite a bit of revenue should pour into the town coffers. If you don't get a dog tag pretty soon Bill Phelan, the town secretary, will be up and around with a pistol in each hand and guarantees each pistol will make a hole and a noise.

Don't wait until 5 p.m. to pick your garden lettuce for supper salad early morning is a good time to gather vegetables. You can't beat the taste of fresh lettuce.

It gives the herbs a chance to receive the sunshine and heat of the day before. Rinse in cool water, drain and store in refrigerator for crisp freshness. Specialists state that steady green lettuce is more nutritious than the older head lettuce.

Dang G. Gow age 75 died at Eventide Home on July 21st. Mr. Gow had been a resident at the Home for some time. He was born in China and had lived in Canada for almost 50 years.

The funeral took place Saturday afternoon with Major Brundson of the Salvation Army officiating. Interment was made in Eventide cemetery.

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### An English Journey

By Walter Legge representing the Canadian Weekly Newspapers Association

It looks to an outsider as if rationing has been retained over long and while we arrived we noticed a tremendous agitation to relax restrictions on certain articles, notably shoes, dry goods, and clothes. It was reliably reported that warehouses were bulging with surplus material that people had coupons to buy.

There was much fresh fruit available but bananas are only sold on subscription and are only sold for children.

The days when eggs were obtainable at about one egg a month can no longer be recalled, and while still plentiful, they are obtainable in small quantities.

They were told, is a waste of time.

as me meal: It was a small roast of about two pounds. We are told that it is the same thing, as it is foolish to try and spread it over several meals.

Food allowance is two ounces per person per week which is only about two small slices.

What the average would tend to show that we are not much to eat in England today, the fact is that everybody gets plenty to eat. The Englishman eats at least four times a day, for no reason other than convenience, in the morning, at noon, in the afternoon, and at about 4:30 p.m.

But the real trouble is there is too much monotony about the meals, which are too starchy. There is too much meat, potatoes, and vegetables and not enough variety.

I have been staying at the homes of relatives all the time I have been in England, but have eaten lunch at dinners or teas at hotels.

In all the houses I have been staying in, the food is extremely difficult to prepare appetizing dishes out of the same ingredients day after day.

In the hotels and restaurants the average meal consists of a thick soup, which seems to be made with some starch powder; a woody slice of meat; beef or fish, or a meat pie made of ground-up meat, an overly large helping of potato, and a kind of vegetable, usually cabbage, cauliflower, or greens; and a dessert usually made of some kind of cake or steamed pudding with a custard sauce. Tea or coffee is not included with the meal, but may be purchased separately.

Chicken is not rationed but is extremely scarce and very expensive, so it is seldom seen. The best things for Canadians to include in parcels to friends or relatives in England are canned chicken, pork products, salmon, oil or other fish, sugar, cheese, raisins or currents which are absolutely unnecessary to ration, and a tin of Butter beans in excellent condition if packed in air tight tins.

Second hand clothes in good condition also are welcomed and very welcome.

(Continued on last page)

### COTTON OF THANKS

Mrs. Arthur Blais wishes to take this opportunity to thank her many friends for their cards, flowers, kind remembrances and visits during her recent illness.



It's time to think about  
**WAGON and  
IMPLEMENT  
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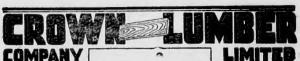
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### Why not make this year a POOL ELEVATOR YEAR?



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Remember, the Wheat Pool is owned by Alberta Farmers and their Elevators are operated on a service basis.

If you have never tried a Pool Elevator service why not plan to do so this year?

**Alberta Pool Elevators**

## The Trend Of World Trade

**WORLD TRADE IS ALWAYS** a factor in the economy of the world, and it has always been an important trading nation, but because of the serious dollar shortage there has been forced to look more and more to those countries which are within the sterling area for the goods which she must import. Consequently in Canada, which is a "dollar country" there is some anxiety as to whether Britain will continue to buy the greater part of her imported food supplies here, or whether much of the food will be obtained from the United States in the sterling area. There is reason for some concern over this matter, since there are many indications that Britain intends to increase her purchases of food in those countries where the dollar shortage is not a consideration.

**May Become A Competitor** It is believed that Australia may become one important competitor in supplying the British food market. Recently Sir Henry Turner, of the United Kingdom Food Ministry, commenting on discussions which has taken place with the Australian government regarding large areas of production there said, "Australia could become the granary for Britain and much of Europe." The British colonial territories in Africa and other parts of the world are likewise increasing food production and may soon be in a position to supply needs to the United Kingdom. A plan to raise millions of pigs, to supply bacon to the British market, is now under way in Queensland, and it is also planned to sow large areas in sunflowers from which oil can be obtained to make margarine, which is widely used in Britain.

**Plan Expansion In Australia** There are discussions for great expansion in the production of meat and eggs in Australia. In East Africa arrangements are being made to raise vast crops of ground nuts, a source of fat and oils, and food production is being encouraged in other areas where dollars are not required for imports. In Peru the government has announced that these areas will be developed, and we have recently heard mentioned that Canadians will be required to experience shortages in some things as a result of this country's participation in the European Recovery Program. There is no doubt, however, that the future is uncertain, and that in all probability there will be many adjustments in the pattern of world trade. It is to be hoped that the present situation will not affect world products depicted as a result of this apparently inevitable adjustment.

## Tips On How To Keep Cool

**NEW YORK**—Stop talking about the heat and humidity, and just relax—if you want to be cooler.

This was the advice offered by four down the old-fashioned belief that several layers of wool will keep out the heat.

The modern way of dressing sensibly is best, he said. Troubles with wearing too heavy clothes, he said, is that it's a pain to get them off again to the great position we held when all was dark."

After some thought Charlie said cheerfully: "The sight of his old school doubled him up."

One hundred dollars was found in a ice box bought at an auction. The easiest way to get cool clothes.

He has arrived late, he said, and his wife was giving him a piece of her mind. "I don't care, my dear," he said, getting really worked up. "I'm not exactly what I say." Tom man could say a few words. His wife nodded. "Henry, Henry," you don't like being scarce, you don't like being a chub; you think that working late at the office."

Matured, he said, in kitchen: "More dishes, Mary." "No, no, no," he said.

She (politically): "Isn't that sunset glorious. Harold. The hairs of red and gold are Nature's own effort, the colors and the gaudy and the gaudy. And it is so unsovereign."

Yes, fan yourself, but be sure it is with a regular drink. Do you want to go to the tropics? As far as possible during the heat of day.

A simple drink will cool a person. It is harmful to health. It forces the heart to do extra pumping.

An aromatic drink is all right, if not too much is taken.

Heavy food should be avoided.

Food should be light and with light caloric content is the best if possible during the heat of day.

So therefore, refrain from talking about the weather. Some weak person.

For the persons who ask "Is it hot enough for you?" the doctor has a remedy. It is:

Count ten, and then let him have it.

**SENTY WAS PUNISHED FOR BEING CARELESS**

**CHIPPING,** South Africa.—Pap Odendaal of Whittington, near Chipping, discovered a troop of baboons on his property. He shot one and wounded others while the rest raced away.

Baboons are known to be on guard to see when danger is near. When the baboons reached a place of safety, they tackled the sentry, hitting and beating him, pre-empting his rest.

Centenarian: "Upp. Last one died 'bout a year ago."

An English class was given the task of writing four lines of dramatic poetry. One boy wrote: "A boy was walking down the track."

The train was coming fast. The boy stepped off the railroad track.

Whale steak was on the menu and there was no particular run on it. But the waiter was surprised when a customer demanded a whale portion.

"You're feeling sick, what's ailein' sir?" the waiter asked.

"Well," the diner explained, "I've been waiting this opportunity for a long time. Mr. Sam's Jonah."

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"ENGLAND EXPECTS EVERY MAN ... " — This photograph shows a Peruvian visitor to London looking over a shop window.

## Days Of Peace Tough As War, Says Churchill

**PERTH, Scotland** — Winston Churchill, accepting the freedom of the city of Perth, told the citizens that the days of peace were no less difficult than those of war.

"The greatest effort must be made not only in days of struggle and war but in many ways where the difficulties are not so apparent," he said.

He said the battle for peace "is the full, united effort of our classes and parties, and in it, in every way, we may again find ourselves in the same position as when we held the great position we held when all was dark."

Salt, unless perfectly dry, has a tendency to pack and when it is cut, if not impossible, to remove the egg.

The dampness causes the egg to stick to the shell, and the shell to stick to the egg.

Line Matting: This line solution may be soaked in a small amount of water. Add one mill of lime thus formed to three or four drops of oil of lavender and stir for a day to settle and use only the clear liquid.

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## THE GLEICHEN CALL, GLEICHEN, ALBERTA

(Continued from page one)

**An English Journey**

few people are too proud or fastidious not to be happy, to wear discarded clothes, or to sit on thrones; in Canada, provided of course that they are in fairly good condition.

Sap is also welcome as the sap allowance is only 3 oz. a week of all kinds, and the quality is poor. England is just as vast as our country is like one vast flower garden, for it is never to humble there is no place without its flower gardens, and just now they are a glorious sight. While these are most over, but the gardens, the flower plots are not forgotten. I do not believe that they

are kept up in a spirit of "keeping up with the Jones," but on account of the English love of beautiful gardens.

Most houses have a flower garden, and there are many other places where the houses have been on the edge of the sidewalks. The flower gardens are at the rear.

Early builders seemed to have had a passion for driveways through a building to a court yard in the rear, and these openings reveal a glorious vista of flowers in the courtyard.

At the middle of May the flowers in England are just as they are here. They are not the most over, but there are now masses of Brompton stocks, mostly white and blue narcissus, dat-

fodile, wall flowers, auriculas, subretia, cowslips, lilles of the valley, candy tuft, columbine, violets and many others. In the large gardens there are also tulips, hyacinths, narcissus, or anemones, "Saxifrage," primroses, while the sweet in flower mimosas, wild rose, cabbrianum, lilac and wisteria. The chestnuts are particularly good.

Climbing shrubs in bloom have grown to great trees. At this season, small ones of 6 or 8 feet in height up to good sized trees. At this season they are covered with yellow flowers that hang down from the branches in clusters from six to ten or more inches in length.

The wisteria vines are trained over the walls of houses and have sin-

gle pendent branches of flowers only a patronage dividend in proportion to patronage out of the revenues of 1948-49 crop year, or out of such other funds as may be permitted by the said act, and hereby hold out the prospect of the payment of a patronage dividend to you accordingly.

**ALBERTA WHEAT POOL,  
CALGARY**

**Quick Results**

May be depended upon from the use of the *Wheat Act*. This article, death, marriage and the other Classified Columns are usually included in even a very performance. They are as good for general business as they are for "Help Wanted," etc.

**CLASSIFIED ADS**

**SPLENDID—Opportunity for ambitious woman to build a profitable business of her own in professional Cosmetry. High profits. Free training. Write box M Gleichen Call Information.**

**FOR SALE—Kitchen cabinet, solid oak. Ivory finish. \$300. Apply to A. F. MacCallum.**

**THE CALL IS AGENT**

for  
**Business Forms  
and Counter  
Check Books**

Calgary Indians are staging

a powwow Wednesday August 11th,

at 6 p.m. on the flats a

North of town. Proceeds will be

1:30 p.m. Hostess stampede

there will be horse racing. In the

evening a wild horse will be held in

the Gleichen Community Hall. Jack

Spott Eagle is the secretary-treasurer.

The regular meeting of the U. F. W. A. was held at the home of Mrs. Elizabeth Chisholm on June 11th, 1938, and 3 visitors to answer the roll call.

The meeting was opened by song and creed. The regular business took place and the U.F.W.A. Highlights were read by Mr. E. C. McMillan, editor of the local newspaper.

Information on education was read by Mrs. O. McMillan. After the meeting adjourned lunch was served by the lunch committee and houses. The next meeting will be held at the home of Mrs. Chisholm, church committee: Mrs. McArthur, Mrs. G. Yale, Mrs. D. Yale and Mrs. Koefoed.

G. W. E. McMillan with his wife and son, and Mr. E. M. Stabback and daughter of Calgary returned Friday afternoon from an extended auto trip to British Columbia. They went as far west as Kamloops.

Crops in the district are looking

pretty good just now. But rain is

needed. Hall last week did some

damage to crops east of Gleichen.

Provincial road work is being ad-

vanced on 33 different roads in various parts of the province. The

appropriation of \$15,500,000 for

highway improvements this year is

getting well underway. Surfacing,

grading and graveling are well un-

derway as crews are taken from

various parts of the fine construction

weather. The work extends from near

the U.S. border in the south to the

Peace River district in the north.

Wm. MacCallum, wife and children

of Calgary have been spending the

past week or so in town visiting

friends. Bill is looking after his

father's business while he is holiday-

ing in Banff.

**ALBERTA WHEAT  
POOL PATRONAGE**

The Alberta Wheat Pool hereby advises its members that it intends to operate for the crop year 1948-49

on a patronage dividend basis, in

keeping with the co-operative prin-

ciples on which the Pool was formed.

The following notice is published in

compliance with the provisions of the

Income War Tax Act.

Under the Income War

Tax Act, our members are hereby

advised that in accordance with the

terms and conditions and within the

time and limitations contained in

the said act it is our intention to pay

**Do YOU need a**

**Farm Loan?**

One farmer's financial needs may be quite different from those of another. If you need a loan to finance some undertaking on your farm, we invite you to discuss it personally with our local Manager. He can offer you the wide experience and knowledge of The Canadian Bank of Commerce in farm financing. Many farmers have benefited by the financial help and sound advice given by this Bank.

You can obtain many ad-  
vantages under the Farm  
Improvement Loan Plan.  
Our local Manager can  
give you full particulars.



**THE CANADIAN BANK  
OF COMMERCE**

GLEICHEN BRANCH  
J. L. KERR, Manager.

192-8

**What To Do For****SUNSTROKE**

The signs and symptoms are:—the face is very flushed; the pulse quick and bounding; the breathing is difficult; the patient develops sickness, faintness, giddiness, thirst; the skin becomes dry and burning. A very high temperature, stertorous breathing and insensibility (either stupor or coma) may ensue.

**TREATMENT:**

- If breathing is absent perform artificial respiration.
- If breathing is present, lay patient on his back with his head turned to one side.
- Raise the head and shoulders.
- Remove the patient to a cool, shady spot, and strip him to the waist.
- Sponge the body with cold water continuously, and apply ice bags to the head and spine until the symptoms subside.
- Fan him vigorously.
- When consciousness returns give Epsom or Glauber Salts, a tablespoonful to a tumbler of water.
- Give drinks of cold water freely.
- Give no food or fluids what-  
ever the mouth while patient is insensible.

**SUGGESTED BY**

**BREWING INDUSTRY OF ALBERTA**

**DOGS**

DOG LICENSES ARE DUE AND PAYABLE AT THE OFFICE OF THE SECRETARY-TREASURER. ANY DOG FOUND WITHOUT A LICENSE MAY BE PICKED UP AND DESTROYED.

**TOWN OF GLEICHEN**